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STATEMENTS

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FROM THE DESKS OF *RAZUMICH + DELAMATER*

I certainly hope that everyone has been staying safe in these difficult times. As I am writing this on April 30, we are waiting to see whether the statewide shelter in place order is lifted tomorrow. Marion County has already extended their local shelter in place order through May 15, and the courts are closed until at least May 18. Jury trials are tentatively scheduled to start back up on June 1.

We're definitely living in a different world right now. There's a lot of uncertainty as to what things are going to look like when they resume normally. Some of the local restaurants near our office have already thrown in the towel, and many more are just barely hanging on. My sincere hope is that by the time you read this newsletter, we have a greater amount of mobility allowed to us and that your favorite establishments manage to reopen.

Court hearings are nearly exclusively being done remotely but are still progressing. We've been able to help people with getting their driving privileges reinstated, getting their records expunged, and getting people released on bond. Stay strong and remember that we're here to fight for you.



10 FAMOUS DOUGHNUT SHOPS Celebrate National Doughnut Day with Something Sweet

Did you know that Friday, June 5 is National Doughnut Day? It's true! There's no better time of year to eat your way through a delicious ring of deep-fried dough than in the early summer, when the sun is shining and iced coffee really hits the spot.

First created by a New England sea captain's mother in the 19th century, doughnuts are a beloved national treat. From coast to coast you can find amazing local doughnut shops offering everything from traditional glazed doughnuts to unique sugary creations. Here are 10 of the best doughnut hotspots in the United States.

- 1. Beach Donuts in Clinton, Connecticut**
The dough recipes at this award-winning outpost have been kept secret for more than 70 years. As one reviewer wrote on Trip Advisor, "In this era of mass-produced doughnuts, Beach Donuts turns out some real beauties. Large, fluffy, or cakey as you wish, sweet or not so much, and really delicious." If you ever find yourself at Beach Donuts, be prepared to wait in line!
- 2. Dominique Ansel Bakery in New York City, New York**
Do you remember the "cronut" craze that swept the nation back in 2013? Well, this is the shop behind

the delicious doughnut-croissant hybrid, which was named one of TIME Magazine's best inventions of the year! Every month, the boutique bakery sells a different flavor of sweet, flaky cronut alongside other wacky treats like avocado toast ice cream sandwiches, gingerbread pinecones, kiwi sorbet bars, and frozen smores.

- 3. Britt's Donut Shop in Carolina Beach, North Carolina**
In the age of tech and plastic, Britt's Donut Shop is a boardwalk oasis. The seasonal, bright white shop has served classic glazed doughnuts since 1939 and accepts only cash. As one Yelp reviewer wrote, "Britt's is an example of quality over quantity. You don't need 1,000 different doughnut types; you just need one great doughnut. I doughnut say this lightly, but that is literally: The Best. Doughnut. I've. Ever. Eaten."
- 4. Scream'n Nuts in Alpharetta, Georgia**
There are very few ways to improve on a doughnut shop, but adding ice cream is one of them! At Scream'n Nuts, diners can pair their doughnuts with small-batch ice cream, either side by side or with the ice cream stuffed inside the doughnut! Doughnut bread pudding, loaded doughnut shakes, and

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doughnut cones (think waffle cones, but doughnutified) are also on the menu.

5. Louisburg Cider Mill in Louisburg, Kansas

You won't find Kansas' best doughnuts in a strip mall. Instead, doughnut enthusiasts must wander off the beaten path to Louisburg Cider Mill, which makes batches of hot apple cider doughnuts every day with its own cider. The sweet treats are delicious paired with a hot cup of cider, and the mill even sells bags of its doughnut mix for tourists to take home.

6. Round Rock Donuts in Round Rock, Texas

They say everything is bigger in Texas, and it's certainly true at Round Rock Donuts, home of the 14-inch Texas Sized Donut. This bakery has been dipping dough in hot grease since 1926, using an original yeast dough recipe that calls for fresh eggs and hand-rolling. For those who don't have a Texas-sized appetite, the shop offers a chocolate or glazed Round Rock Donut for just 79 cents.

7. Rebel Donut in Albuquerque, New Mexico

There's something a bit magical in the air at Rebel Donut, where "Donut Elves" churn out confections overseen by an elite team of "Donut Whisperers." In addition to classics like toasted coconut and birthday cake, the shop sells carefully piped sugar skull doughnuts and a rotating assortment of fandom doughnuts paying homage to everything from "Star Wars" to "Harry Potter."

8. Pikes Peak Summit House in Cascade, Colorado

Sitting more than 14,000 feet above sea level, Pikes Peak Summit House is a one-of-a-kind doughnut experience. At lower elevations, the texture and flavor of its confections change in minutes. It's a phenomenon worthy of Atlas Obscura, which notes that "Summit House has been using a special recipe since 1916 to produce uniquely fried doughnuts close to the cloud layer."

9. Guru Donuts in Boise, Idaho

Located in a historic, haunted hotel in downtown Boise, Guru is famous for its creative cake doughnuts, vegan options, and gluten-free doughnuts made from (what else?) Idaho's famous potatoes. Originally a pop-up "doughnut speakeasy," this shop serves locally roasted coffee along with wacky, rotating doughnut flavors like honey rosemary, matcha, and lemon lavender.

10. BJ Cinnamon in Folsom, California

In 2018, Money.com put this unobtrusive haunt on its list of the 10 Best Donut Shops in America. Guests can enjoy \$1 raised or cake doughnuts and glazed-to-order cinnamon rolls off paper plates. For those willing to brave the daily line, there's also the life-changing cinnamon roll doughnut.

Don't live near any of these sweet locations? You can still celebrate National Doughnut Day by ordering a box of doughnuts from your favorite local doughnut shops.

GLAZED GOODNESS

THE SWEET HISTORY OF NATIONAL DOUGHNUT DAY

Get ready to treat yourself because June 5 is National Doughnut Day! Contrary to popular belief, National Doughnut Day wasn't created as an excuse for Americans to eat more doughnuts. The celebration was actually started by the Salvation Army in 1938 to honor "Doughnut Lassies," the women who served doughnuts to soldiers on the front lines during World War I. The Salvation Army still celebrates National Doughnut Day by delivering doughnuts to veterans across the country.

The earliest version of the doughnut is believed to have come to North America with Dutch settlers in the 17th century. The Dutch brought with them balls of fried, sweetened dough called *olykoeks*, which translates to "oily cakes." Though they were tasty, we don't think many people would be eager to pick up a dozen oily cakes for the office.

According to Smithsonian Magazine, the word "doughnut" was coined in the 19th century by a woman named Elizabeth Gregory. Her son, Handon Gregory, was a New England ship captain. She began making deep-fried dough treats with nutmeg, cinnamon, and lemon rind for her son and his crew. She would put hazelnuts or walnuts in the center of the pastry where the dough might not cook through, so she called her creation "doughnuts."

Handon Gregory also gets some credit for making doughnuts recognizable: He was the one who first put the hole in the doughnuts, though the exact reason is unclear. Some say it was to use fewer ingredients, while others suggest he created the hole by accident after skewering the pastry on the spokes of the ship's wheel when he needed to steer with both hands during a storm. Whatever the reason, that hole is still part of a classic doughnut to this day.



There are lots of ways to celebrate National Doughnut Day. Recognize the history of the holiday by donating to the Salvation Army or by sending a box of doughnuts to a veteran in your life. You can also order from your favorite local doughnut shop or fry up some homemade doughnuts with your family. There's a pretty great recipe at SallysBakingAddiction.com/how-to-make-homemade-glazed-doughnuts.

SUPER BEAGLES AND JUMPING LLAMAS

GUINNESS WORLD RECORDS' MOST AMAZING ANIMALS

Hearing about someone who has claimed a Guinness World Record is pretty cool, but do you know what's even cooler? When *animals* make world records. Here are a few amazing animals who hold some really cool records.

Caspa, the Amazing Jumping Llama

Sue Williams is an animal trainer and behaviorist who specializes in dogs. One



day, she was working on agility training with her dogs when she noticed her llama, Caspa, watching them. After a little time and training, Williams discovered that Caspa loved jumping, too. In 2015, Caspa cleared a bar set at 3 feet, 8 1/2 inches. He jumped right into the world record for "highest bar jump cleared by a llama."

"He's a complete diva," says Williams. "So, if there are people there to show off in front of, that's when he's at his ultimate best."

Didga, a Very Tricky Kitty

Anyone who says cats can't learn tricks hasn't met Didga. In 2016, Didga, with help from her human, Robert Dollwet, claimed a world record by performing 20 different tricks in 60 seconds. Her routine started with the classics, like sitting and giving high-fives, and culminated in riding a skateboard while hopping over a low bar. Dollwet told

Guinness World Records that training Didga took a lot of time and patience and that he was so proud of his clever cat.

Purin, the Beagle Who Holds 3 Guinness World Records

Nicknamed "The Super Beagle," Purin scored her first title in 2015 for her amazing goalkeeping skills. The beagle "saved" 14 mini soccer balls thrown by her human, Makoto Kumagai, in one minute. A year later, Purin claimed another record when she became the "fastest dog on a ball" by traveling 10 meters in 10.39 seconds while balancing on a ball. Not long after, Purin and Kumagai set the record for "most skips by a dog and a person in one minute — single rope" with 58 skips. Talk about super!

You can find videos of all these amazing record holders and more at GuinnessWorldRecords.com.

TAKE A BREAK!

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I	T	W	A	R	Z	O	M	B	S	F	P
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F	O	O	A	E	M	P	O	B	S	H	R
B	S	D	I	G	R	E	L	E	H	E	L
B	E	A	C	H	E	E	S	C	I	R	G
H	P	I	D	M	E	M	T	U	N	S	R
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GRILLED BASIL CHICKEN AND TOMATOES

Inspired by TasteOfHome.com

Ingredients

- 2 tbsp olive oil
- 1 clove garlic
- 1/2 tsp salt
- 3/4 cup balsamic vinegar
- 1/4 cup tightly packed fresh basil leaves
- 8 Roma tomatoes
- 4 boneless skinless chicken breast halves (4 oz each)

Directions

1. For marinade: In blender, combine olive oil, garlic, salt, vinegar, and basil. Cut 2 tomatoes into quarters and add to mixture. Cover and process until blended. Halve remaining tomatoes for grilling.
2. In bowl, combine chicken and 2/3 cup marinade. Cover and refrigerate for 1 hour. Reserve remaining marinade.
3. Heat grill to about 350–400 F. Lightly oil grates. Grill chicken until internal temperature reads 165 F, about 4–6 minutes per side. Grill tomatoes until lightly browned, about 2–4 minutes per side. Discard remaining marinade.
4. Serve chicken and tomatoes with reserved marinade.

Barbecue
Beach
Father's Day
Gemini

Grill
Hot
Pearl
Pride

Rose
Solstice
Summer
Sunshine



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A 'SILVER' BULLET ATTORNEYS GENERAL STAND FIRM AGAINST SNAKE OIL

Jim Bakker dominated headlines in the late 1980s with his legal troubles, and now the televangelist is facing a new lawsuit in 2020.

The original story of Bakker's fall begins on a TV set. Bakker and his wife at the time, Tammy Faye Messner, hosted the popular evangelical talk show "The PTL Club" from the mid-1970s to the late 1980s. However, their reign came crashing down when Bakker resigned after being accused of offering money to church secretary Jessica Hahn to cover up rape allegations. Bakker was later convicted of scamming thousands of viewers out of millions of dollars, and he spent several years in prison.

Today, Bakker hosts "The Jim Bakker Show" and leads Morningside Church in Missouri. While freedom of religion is protected in the U.S., a recent promotion on Bakker's show caught the attention of attorneys nationwide.

In 2020, when the COVID-19 pandemic found its way to the U.S., many people stocked up on emergency medical supplies. For some, this meant purchasing colloidal silver "cures" that were promised to kill the virus. Supplements, pills, and oils with no scientific evidence of their efficacy were sold to consumers until the U.S. Food and Drug Administration (FDA) sent cease-and-desist orders to seven manufacturers in March 2020.

One such product involved was Sherrill Sellman's Silver Solution. Sellman, a self-described naturopathic doctor and mind-body psychologist who appeared on Bakker's show on Feb. 12, proclaimed Silver Solution is a cure for the coronavirus. Bakker promoted the product and later sold it through his website.

The Missouri and New York attorneys general caught wind of this scheme and immediately



filed cease-and-desist orders, and even a lawsuit, against Bakker. NPR explains that Bakker and his church are in violation of state laws by "falsely promising consumers that Silver Solution can cure, eliminate, kill, or deactivate coronavirus."

Bakker stopped selling Silver Solution in mid-March 2020. Even as the lawsuit continues to move through the court system, the message is clear: The justice system is cracking down on the sale of snake oil.